



Rudera Platinum Chenin Blanc 2009

main variety Chenin Blanc

vintage 2009

analysis

type White

producer Rudera Wines

style Dry

winemaker Chris Keet

wine of origin Elgin

tasting notes

The Rudera Platinum Chenin blanc 2009 nose shows citrus and intriguing wet wool notes. The palate is youthful but still "tight" and will benefit with some decanting. It shows traces of lime and lemon, but is clean and crisp. It has an almost salty sea-shell character on the creamy pallet, with a fine chalky finish and fresh acidity. The Rudera Platinum Chenin Blanc 2009 Elgin is an elegant, barrel-fermented Chenin Blanc, made in a dry, refreshing style.

ageing potential

Drinking exceptionally well now and will gain in intricacy over the next five years.

blend information

100% Chenin Blanc

in the vineyard

Rudera celebrates a decade of winemaking with the release of the Platinum Range with this exceptional, unique Chenin blanc released from the cool Elgin area. Elgin is a cool and windy area, historically the capital of South Africa's export apple industry, with grapes a relatively late arrival. We harvested about 5 tons of grapes of a tiny parcel grown on a stony site with a high content of lime present at an elevation of around 350m above sea level. We harvested late in April 2009.

in the cellar

The wine was made in the same traditional and natural way as all Rudera Wines with low sulphur levels without the addition of commercial yeast, enzymes, acids or fining agents. It is not filtered or cold-stabilised and therefore may also in time throw harmless sediment. Only 4 barrels were made.